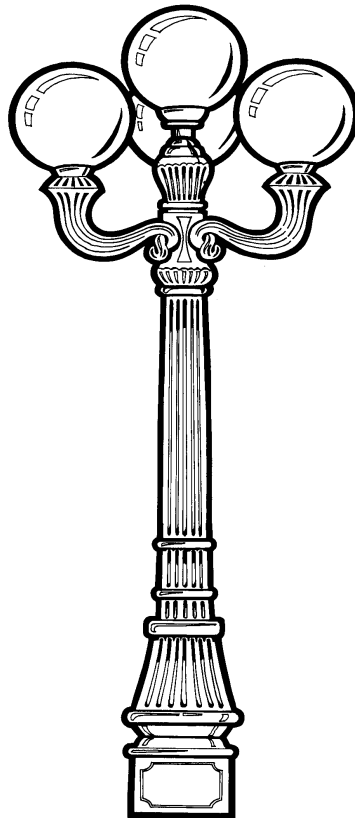


TILSWORTH



2007 DINNER MENUS

TILSWORTH GOLF CENTRE
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Your Dinner Party at Tilsworth Golf Centre

Here at Tilsworth Golf Centre we pride ourselves on our high standards of food preparation and service, a reputation which has been built up over many years. We like to make each function as personal as possible, and have tailored a broad range of dishes to cater for all tastes.

Your dinner package will include the following:

- Plated service
- Choice of Napkin Colour - wide range available
- Guest Namecards for multi-choice dinners
- Background Music (if required)
- Use of PA System (in Terrace Room only)

Room Capacities:

Bistro Private use for groups of 20 or over
 Seats up to 34

Stanbridge Suite Seats up to 38 persons

Terrace Room Seats up to 112 persons

Choosing your menu:

Please choose the Starter, Main Course and Dessert of your choice. If you require a multi-choice menu, please choose up to three dishes from each course. Surcharges are as follows:

Two choice menu	Extra £1.00 per person
Three choice menu	Extra £2.00 per person

*** Use of high quality white disposable tablecloths – 25p per person extra cost**

Making a booking:

Once you have chosen a date, please make a provisional booking with one of the management team. Within two weeks we will then require a non-refundable deposit to confirm your booking. £50.00 is required as deposit for the Bistro or Stanbridge Suite and £150.00 is required for the Terrace Room. Please enclose your booking form with any deposit paid. Then simply choose the menu which is most suited to your taste, if opting for a multi-choice menu, a selector sheet is available on request, which will help you to collect your guests choices. Approximately two to three weeks before your dinner, one of our management team will meet with you to discuss final details and to collect your menu choices.

Menu A:

2 Course Menu £ 14.95 per person

3 Course Menu £ 18.95 per person

Starters

- 1) Country Vegetable Soup, Garlic Croutons and Chopped Coriander
- 2) Tomato & Basil Soup with a Goats Cheese Crouton
- 3) Prawns on a Bed of Lettuce, with Cocktail Sauce, Lemon and Brown Bread with Butter
- 4) Smoked Pepper Mackerel Fillet, served on Granary Toast with a Mustard and Parsley Sauce
- 5) Duck & Fig Terrine with Pistachio Nuts and wrapped in Parma Ham, with Melba toast, Watercress and finished with a Fig, Pear and White Balsamic Glaze
- 6) Fan of Melon, served with a Mixed Berry Compote and accompanied with Lemon Sorbet.

Main Courses

- 1) Roast Leg of Lamb slices, served with a Red Wine and Rosemary Gravy
- 2) Red Snapper , served with Port and Pineapple Sauce
- 3) Roast Rib-Eye of Beef slices cooked with a coating of Wholegrain Mustard, served with a Red Wine and Thyme Gravy with a Yorkshire Pudding.
- 4) Roast Loin of Pork slices, slow roasted with Lemon and Thyme, finished with a Calvados jus
- 5) Cod Loin on Chive Mashed Potato, served with a Creamy Cheese Sauce
- 6) Chicken Supreme stuffed with Sage and Onion Sausage Meat, finished with a thyme Gravy

Desserts

- 1) Profiteroles served with a Duo of White and Dark Chocolate Sauce
- 2) Apricot and Orange Roulade, topped with Greek Yoghurt and Orange Zest
- 3) Fresh Fruit Salad served in a Brandy Snap Basket with Clotted Cream
- 4) Coffee Crème Brulee
- 5) Selection of three Cheeses, served with Grapes, Celery and Savoury Biscuits
- 6) Apple Pie, served Hot or Cold, with an Almond Custard Sauce

* All Main Courses are served with a selection of seasonal vegetables and potatoes*

Freshly Ground Coffee or Tea served with After Dinner Mints

VEGETARIAN MAIN COURSES

*Filo Parcel filled with Mozzarella Cheese, Green Olives, Spring Onions,
Cherry Tomatoes and Pesto, served with fresh Tomato Sauce*

Creamy Smoked Cheese and Onion Macaroni Bake

*Mixed Bean, Chick Pea, Tomato and Potato Bake, served with a side
dish of mixed Vegetables*

*Open Flat Mushroom, topped with Mixed Vegetable Risotto, with
Criss-Cross of Puff Pastry and a creamy Pesto Sauce*

Menu B:

2 Course Menu £ 16.95 per person

3 Course Menu £ 20.95 per person

STARTERS

- 1) *Leek and Sweet Potato Soup topped with a Chive Oil and Parsnip Crisps*
- 2) *Wild Mushroom Soup topped with a Parmesan Crouton*
- 3) *3 tender Asparagus Spears on a Garlic Crostini, wrapped in Parma Ham, served with Hollandaise Sauce and Tomato Concass*
- 4) *Smoked Salmon Parcel, filled with a White Crab Meat and Prawns, served on a Granary Crouton finished with a Lemon Oil dressing.*
- 5) *Gala Melon Flower topped with a Grapefruit Sorbet, drizzled with a Raspberry Coulis*
- 6) *Roasted Red Pepper, Basil and Goats Cheese Filo Parcel, served with a Tomato Coulis and Balsamic Glaze.*

Main Courses

- 1) *Lamb Fillet wrapped in Filo Pastry with Apricot, Chopped Walnuts and Spinach Leaves, finished with a Rosemary and Redcurrant Jus*
- 2) *Roast Sirloin of Beef served with a Red Wine Thyme Gravy and Yorkshire Pudding*
- 3) *Roast Bedfordshire Turkey, served with a Sausage wrapped in Bacon, Sage and Onion Stuffing and Gravy*
- 4) *Fillet of Sea bass served on sliced New Potatoes with Baby corn, Baby Carrots and Fine Green Beans with a Spring Onion and Chive Sauce*
- 5) *Chicken Supreme stuffed with Prawns, wrapped in Parma Ham served with a Tarragon Sauce*
- 6) *Duck Breast Slices served with a Rich Port and Plum Sauce*

Desserts

- 1) *Chocolate Hazelnut Galettes*
- 2) *Greek Fig and Honey Pudding topped with Pistachio Nuts*
- 3) *Amaretto and Strawberry Cheesecake served with a selection of Berries and Pouring Cream*
- 4) *Apple, Walnut, Glaced Cherry and Mixed Peel Strudel served with a Hot Custard*
- 5) *Selection of three Cheeses, served with Grapes, Celery and Savoury Biscuits*
- 6) *Individual Chocolate Sponge Baked Alaska, Toffee Crunch Ice Cream with a Baileys and White Chocolate Sauce*

*** All Main Courses are served with a selection of seasonal vegetables and potatoes***

Freshly Ground Coffee or Tea served with After Dinner Mints

BOOKING FORM

Please complete and return with deposit

Name _____

Occasion _____

Company _____

Telephone _____ Fax _____

Address _____

_____ Post Code _____

Date of Booking _____

No of guests - Minimum _____ Maximum _____

Arrival Time _____ Meal Time _____

Disco/Band _____

Background Music

Tablecloths (25p extra per person)

Napkin Colour _____

Additional Information _____

Deposit Amount Paid _____

Date _____ Signed _____